

CROCKPOT LASAGNA★★★★★

COURSE: MAIN COURSE CUISINE: AMERICAN

PREP TIME: 15 MINUTES COOK TIME: 3 HOURS 10 MINUTES

TOTAL TIME: 3 HOURS 25 MINUTES SERVINGS: 6 SERVINGS

CALORIES: 570cal AUTHOR: [ASHLEY FEHR](#)



This Crockpot Lasagna is made with just SIX ingredients and no precooking the noodles! An easy crockpot meal you can set and forget.

INGREDIENTS

- 375 grams Italian sausage (mild or spicy, .75lb)
- 1 small onion finely diced
- 2 1/2 cups tomato pasta sauce
- 1/4 teaspoon salt
- 9 lasagna noodles (not oven ready)
- 2 cups shredded mozzarella cheese
- 3/4 cup shredded Parmesan cheese

INSTRUCTIONS

1. In a medium skillet over medium high heat, cook Italian sausage and onion until completely browned.
2. Stir in pasta sauce and salt.
3. Lightly grease a 2.5-4 quart slow cooker (not the deep round kind, but an oval one with more surface area).
4. Spread a little bit of sauce on the bottom of the slow cooker to prevent sticking.
5. Place 3 lasagna noodles in the bottom of the slow cooker, breaking to fit (save any broken pieces to fill in gaps later). Spread with 1/3 sauce, and top with 1/3 mozzarella and 1/3 Parmesan.
6. Repeat layers two more times.
7. Put the lid on and cook on low for 2.5-3 hours, until noodles are softened.
8. Turn the slow cooker off and allow to sit for 10 minutes before slicing and serving.

NUTRITION

Calories: 570cal | Carbohydrates: 40g | Protein: 29g | Fat: 32g | Saturated Fat: 14g | Cholesterol: 88mg | Sodium: 1517mg | Potassium: 660mg | Fiber: 3g | Sugar: 7g | Vitamin A: 803IU | Vitamin C: 10mg | Calcium: 365mg | Iron: 3mg